

Instant Pot 112-0156-01

Instant Pot Duo Plus 9-in-1 Multicooker User Manual

Brand: Instant Pot | **Model:** 112-0156-01

1. INTRODUCTION

The Instant Pot Duo Plus 9-in-1 Multicooker is a versatile kitchen appliance designed to simplify your cooking process. It combines the functions of a pressure cooker, slow cooker, rice maker, steamer, sauté pan, yogurt maker, warmer, sterilizer, and sous vide. Featuring 15 smart programs and a user-friendly control panel, the Duo Plus allows for efficient and convenient meal preparation.

This manual provides essential information for the safe and effective operation, maintenance, and troubleshooting of your Instant Pot Duo Plus. Please read it thoroughly before first use and retain it for future reference.

2. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed. Failure to do so may result in fire, electrical shock, serious injury, or damage to the appliance.

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use outdoors.
- Extreme caution must be used when moving an appliance containing hot liquids.
- Always ensure the steam release handle is in the Sealing position before pressure cooking.
- Never force open the lid. Ensure the pressure has been fully released before opening.

For detailed safety information, please refer to the official Safety Information PDF document provided by the manufacturer.

3. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the main parts of your Instant Pot Duo Plus.



Figure 3.1: Instant Pot Duo Plus 9-in-1 Multicooker with its retail packaging.



Figure 3.2: Exploded view showing the main components: Multi-cooker lid, Steam rack, Stainless steel cooking pot, and Multi-cooker base.

- **Multi-Cooker Base:** The main unit housing the heating element and control panel.
- **Stainless Steel Cooking Pot:** The inner pot where food is cooked. It features a tri-ply bottom for even cooking and an anti-spin design.
- **Multi-Cooker Lid:** The lid with a sealing ring, steam release valve, and float valve.
- **Steam Rack:** Used for steaming food or elevating items within the pot.
- **Extra Sealing Ring:** An additional silicone sealing ring for the lid.



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15

One-touch cooking programs

Slow Cook
Soup/Broth
Cake
Bean/Chili
Rice
Sous Vide
Yogurt
and more!

Figure 3.3: The redesigned control panel with a digital display and cooking progress bar.

4. SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or future shipping.
2. **Initial Cleaning:** Before first use, wash the inner cooking pot, lid, and sealing ring with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the cooker base with a damp cloth. Do not immerse the cooker base in water.
3. **Placement:** Place the Instant Pot on a stable, level surface away from heat sources. Ensure there is adequate space around the unit for proper ventilation.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet. The display will show "OFF" indicating it is in standby mode.

5. OPERATING INSTRUCTIONS

The Instant Pot Duo Plus offers 9 functions and 15 customizable Smart Programs for various cooking needs.

9-IN-1 FUNCTIONALITY

1. **Pressure Cooker**
2. **Slow Cooker**
3. **Rice Cooker**
4. **Steamer**
5. **Sauté Pan**
6. **Yogurt Maker**
7. **Warmer**
8. **Sous Vide**
9. **Sterilize**



Figure 5.1: The 9-in-1 functionality of the Instant Pot Duo Plus.

General Operation

1. **Add Ingredients:** Place the stainless steel inner pot into the cooker base. Add your ingredients according to your recipe.
2. **Secure the Lid:** Place the lid on the cooker base, aligning the triangle mark on the lid with the triangle mark on the cooker base. Rotate the lid clockwise until it locks into place.
3. **Set Steam Release:** For pressure cooking, ensure the steam release handle is set to the Sealing position. For non-pressure cooking functions like Slow Cook or Sauté, it can be in the Venting position.
4. **Select Program:** Press one of the Smart Program buttons (e.g., Pressure Cook, Slow Cook, Rice). The default cooking time and pressure level will display.
5. **Adjust Settings (Optional):** Use the '+' and '-' buttons to adjust the cooking time. For some programs, you can also adjust the pressure level (Low/High) or temperature (Less/Normal/More) using the corresponding buttons.
6. **Start Cooking:** The cooker will automatically begin the pre-heating cycle after a few seconds. The display will

show a cooking progress bar.

7. **Pressure Release:** Once cooking is complete, the cooker will beep and switch to Keep Warm mode. You can perform a Natural Release (allow pressure to dissipate naturally) or a Quick Release (carefully turn the steam release handle to Venting position to release steam rapidly). Always use caution when releasing steam. The new easy-release steam switch makes venting simple and stress-free.



Figure 5.2: The improved easy-release switch for fast steam release.

Smart Programs Overview

- **Pressure Cook:** For fast cooking under pressure.
- **Slow Cook:** For traditional slow cooking, with adjustable temperature settings.
- **Rice:** Optimized for cooking various types of rice.
- **Yogurt:** For making homemade yogurt.
- **Sauté:** For browning, simmering, or thickening sauces.
- **Steamer:** For steaming vegetables, fish, and more using the included steam rack.
- **Egg:** Specifically designed for cooking eggs.
- **Sterilize:** For sterilizing baby bottles, jars, and utensils.

- **Warm:** Automatically keeps food warm after cooking, or can be set manually.
- **Sous Vide:** For precise temperature cooking.

For detailed recipes and cooking instructions, download the Instant Pot app with over 800 recipes, available on Apple and Google Play App Stores.



Figure 5.3: Access hundreds of recipes through the Instant Brands Connect app.

6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your Instant Pot Duo Plus.

- **Inner Pot:** The stainless steel inner pot is dishwasher-safe. For stubborn food residue, soak the pot in warm, soapy water before cleaning.
- **Lid:** The multi-cooker lid is dishwasher-safe. Remove the sealing ring and anti-block shield before washing. Ensure all parts are dry before reassembling.
- **Sealing Ring:** The silicone sealing ring can absorb odors. It is recommended to have separate rings for savory and sweet dishes. Wash thoroughly with warm, soapy water.
- **Steam Release Valve & Float Valve:** Periodically check these components for blockages and clean as

necessary.

- **Cooker Base:** Wipe the exterior of the cooker base with a damp cloth. Never immerse the cooker base in water or any other liquid.
- **Condensation Collector:** Empty and clean the condensation collector regularly.

7. TROUBLESHOOTING

If you encounter issues with your Instant Pot Duo Plus, refer to the following common troubleshooting tips. For more complex problems, consult the full user manual or contact customer support.

Problem	Possible Cause	Solution
Cooker not pressurizing	Lid not properly sealed; Steam release handle in Venting position; Sealing ring not installed correctly or damaged.	Ensure lid is fully locked; Turn steam release handle to Sealing; Check and adjust sealing ring, replace if damaged.
Food not cooking properly	Insufficient liquid; Incorrect cooking time/pressure setting; Inner pot not seated correctly.	Add required liquid; Adjust program settings; Ensure inner pot is properly placed.
Error codes on display	Specific internal issue.	Refer to the comprehensive user manual for specific error code meanings and solutions. Often, unplugging and replugging the unit can resolve minor errors.

8. SPECIFICATIONS

Feature	Detail
Brand	Instant Pot
Model Number	112-0156-01
Capacity	6 Quarts
Material	Stainless steel
Color	Stainless Plus
Product Dimensions	12.2"D x 13.39"W x 12.99"H
Wattage	1000 watts
Item Weight	12.35 pounds
Control Method	Touch
Dishwasher Safe Parts	Inner Pot, Lid
Voltage	110 Volts
UPC	853084004477

9. WARRANTY AND SUPPORT

Your Instant Pot Duo Plus 9-in-1 Multicooker comes with a manufacturer's warranty. Please refer to the official warranty documentation included with your product for specific terms and conditions.

Protection Plans

Extended protection plans are available for purchase to provide additional coverage beyond the standard manufacturer's warranty:

- **3-Year Protection Plan:** Available for \$23.99 (one-time payment).
- **4-Year Protection Plan:** Available for \$32.99 (one-time payment).
- **Complete Protect:** One plan covers all eligible past and future purchases, renewing monthly at \$16.99 until cancelled.

Customer Support

For product inquiries, technical assistance, or warranty claims, please visit the official Instant Pot website or contact their customer support line. You can also refer to the comprehensive User Manual (PDF) available online for more detailed information.

Thank you for choosing Instant Pot.